



COFFEE BOURBON PORTER

A dark, rich beer with coffee aroma and a delicious roasted malty bourbon undertone.

Ingredients

- 1 x 1.7 kg Black Rock Miners Stout
- 1 x 1.7 kg Black Rock Bock
- 11.5 g S05 yeast
- 200g Coffee Beans
- 30ml Bourbon Essence
- 180ml espresso (six shots) or 250ml freshly brewed coffee
- Clarification agent



Recipe

- Clean & Sanitise fermenter and associated equipment for brewing.
- Dissolve the 3.4kg of concentrated malt wort into 3 litres of boiling water in a large jug and add to the fermenter. Save some boiled water to rinse out the cans. Stir well.
- Add tap water to the fermenter to bring to 21 litres, stirring and aerating the wort as you go.
- When temperature of the wort is 17-23 °C, Sprinkle the dried yeast onto wort surface and stir in
- Ferment at 12-25C, ideally at 15-22C - mid-range is best
- After around 6 days when the SG is near to 1.015, add the 200g of coffee beans, espresso or coffee, and bourbon essence and allow to infuse for 2 days.
- After around 8 days when fermentation is complete (SG is stable for 2 days), add clarification agent as per manufacturer instructions and chill to close to OC as possible
- After 24-36 hours keg or bottle and cold store for 3 weeks before enjoying!



Specification:

Alcohol: 4.5% ABV
Bitterness: 44 IBU
Colour: 87 SRM

Black Rock wort concentrates contain:

- Pilsner Malt
- Caramalt
- Chocolate Malt
- Roasted Malt
- Crystal Malt

New Zealand Craft Brewing Co.